

## **the bar menu**

Kimera's cuisine is inspired by traditional pairings of flavors and ingredients from all different regions. I add my own twist using seasonal and local ingredients to create a modern interpretation of a classic.

**executive chef, Jon Blackford**

## Small Plates

<b>Tuna Tartare</b>	
avocado, cucumber, soy dressing	6.25
<b>Deviled Eggs with Sriracha</b>	
sliced jalapeño, smoked paprika	6.25
<b>Fried Fingerling Potatoes</b>	
garlic, parsley, lemon, lea & perrins	6.25
<b>Chicken Drummets</b>	
mild or spicy, your choice	6.25
<b>Garlic Parmesan Skinny Fries</b>	
house condiments	5.00

## Pizzas

<b>Bianca Pizza</b>	
roasted garlic, spinach, ricotta, tomato	8.50
<b>Pesto Pizza</b>	
goat cheese, tomato, roasted red pepper	8.50
<b>Margarita Pizza</b>	
tomato, basil, fresh mozzarella	8.50
<b>Pizza de Carne</b>	
sausage, pepperoni, bell pepper, mushroom	13.00
<b>BBQ Chicken Pizza</b>	
corn, red onion, cilantro, parmesan	13.00

## Sliders

<b>Meyer's All Natural Beef</b>	
lettuce, tomato, onion, ketchup	8.50
<b>Short Rib "Sloppy Joe"</b>	
crispy shallots, tomato bun	9.50
<b>Kobe Meatball</b>	
peruvian pepper, smoked mozzarella	8.50
<b>Kurobuta Pork Belly</b>	
spicy tavern slaw, grain mustard	8.50
<b>Sample All Four</b>	
one of each	16.75

(Sections marked with \* are not available late night)

## **Not So Small Plates \***

### **Mac "N" Cheese**

aged goat, cheddar, parmesan, jalapeño 9.50

### **Steak and Peppers**

prime hanger steak, sweet and spicy peppers 19

### **Fish and Chips**

beer battered C.O.D., skinny fries, sauces 15.75

### **Grilled Cheese and Soup**

saint andré, pesto, mushrooms, tomato soup 10.50

### **Modern Cobb Salad**

ham, swiss, corn, cucumber, gorgonzola, etc. 16.75

### **Meyer's All Natural Burger**

saint andré, arugula, tomato, onions 12.50

### **House Corned Beef Sandwich**

rye, swiss, spicy coleslaw, russian dressing 16.75

## **Charcuterie and Cheese \***

Citterio Prosciutto (domestic) 4.25

Imported Sopressata (Italy) 5.25

Jamon Serrano Ham (Spain) 4.25

Kobe Wagyu Bresaola 5.25

Pâté de Campagne 4.25

Ciccioli 3.25

Pastrami Cured Salmon 5.25

Selection of Three 12.50

Selection of Five 20.00

Saint André, France, cow's milk, soft 4.25

Bellwether Carmody, Sonoma, cow's milk, semi-soft 4.25

Cypress Midnight Moon, goat's milk, firm 4.25

Cypress Humboldt Fog, goat's milk, semi-soft 5.25

Point Reyes Original Blue, cow's milk, blue 5.25

Selection of Three 12.50

Selection of Five 20.00

